

# LET'S EAT MORE of ALASKA'S TRADITIONAL FOODS!

**You can donate hunted and gathered foods to food service programs, senior meals, food banks, schools, hospitals, etc.**

***Help keep Alaskans healthy by sharing our local foods!***

## **HOW TO DONATE:**

- **Meats:** whole, quartered, or roasts
- **Fish:** gutted and gilled, with or without heads
- **Plants:** whole, fresh or frozen



## **DONATE THESE:**

- Most wild game meat
- Fish
- Seafood (excluding molluscan shellfish)
- Marine mammal meat and fat (*maktak* and seal meat).
- Plants, including fiddlehead and sourdock
- Berries
- Mushrooms
- Eggs (whole, intact, and raw)



## **NOT THESE:**

- Fox, polar bear, bear, and walrus meat
- Seal oil or whale oil, with or without meat
- Fermented game meat (*beaver tail*, *whale flipper*, *seal flipper*, *maktak*, and walrus)
- Homemade canned or vacuum sealed foods
- Smoked or dried seafood products, unless those products are prepared in a seafood processing facility permitted under 18 AAC 34
- Fermented seafood products (*salmon eggs*, *fish heads*, and other)
- Molluscan shellfish



**ADDITIONAL INFORMATION CAN BE FOUND AT:**

[http://dec.alaska.gov/eh/fss/food/traditional\\_foods.html](http://dec.alaska.gov/eh/fss/food/traditional_foods.html)  
<http://www.uaa.alaska.edu/elders/traditionalfoods>



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## ACCEPTING DONATIONS

- **Meats:** whole, quartered, or roasts
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- **Plants:** whole, fresh or frozen

The hunter/fisher and food service program must confirm that:

- The animal was not diseased
- The food was butchered, dressed, transported, and stored to prevent contamination, undesirable microbial growth, or deterioration
- The food will not cause a significant health hazard or potential for human illness

When donating game meat, a transfer of possession form is required from the Alaska Department of Fish and Game <http://www.adfg.alaska.gov/static/regulations/wildliferegulations/pdfs/transfer.pdf>.

If you have questions about the safety of donated game/fish/seafood, contact Fish and Game or the Department of Environmental Conservation.

## PREPARATION

- Donated meat, fish, berries, and plants can be further prepared on site to incorporate into existing recipes, such as grinding moose to make spaghetti or cutting caribou into smaller pieces for a stew
- Donated meats can be prepared using the same equipment and area as other raw meats such as beef or poultry
- Wild mushrooms must be identified with the common and usual name of the mushroom and the statement "Wild mushrooms; not an inspected product" when served

## FOOD STORAGE

- Label donated seafood and game meat with the name of the food and date
- Store donated foods separately from other food using a separate compartment, container, or shelf in the freezer or refrigerator
- Vacuum packaging and quickly freezing received donations on site is permitted
- Including the provider's name, date, and food name on the food label is recommended

## PROCESSING

- Process donated meats similar to other raw meats or poultry
- To prevent cross-contamination, prepare or process raw foods at a different time than meal preparation or in a separate space.
- Clean and sanitize food-contact surfaces of equipment and utensils after processing the food, just as you would with poultry
- If the facility wishes to can foods or process prohibited foods such as seal oil, apply for a variance through the [Alaska DEC](#)." Keep the website link.



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